



Ex-Showroom: Prismafood Commercial Pizza Fork Mixer - IMF25-VIC608

Quick Overview

Lot Number: VIC608

Class: 1

Conditions: Ex-showroom unit.

Warranty: 90 Days

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Description

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The fork mixer is the ideal equipment for pizzerias, pastry- shops, bakeries, and families. The particular shape of the fork allows obtaining a perfectly mixed dough in a few minutes. The bowl, the spiral, the central column, and the protection grid are made of stainless steel. The gearbox is particularly silent as it is made of oil bath gearmotor. All the equipment is equipped with a dough breaker. The mixers can be equipped with a single-phase motor or a three-phase one. On request, two speeds are available on three-phase motors. Special Voltages are available on request as well.

Key Features

- 15kg dry flour / 25kg dough
- AISI 304 grade stainless steel shaft and fork
- Silent drive system
- Two-speed (model IMF35T)
- Timer

- Easy to use and maintain
- It is the ideal tool for pizza, pastry, and bakery chefs and is suitable for any commercial kitchen environment.
- Gently turn the dough so the dough can be mixed longer for maximum gluten development.

Maximum capacities in all cases are based on dry bread flour & a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void the warranty.

Your Shipping Specifications

Product Condition	New
Net Weight (Kg)	140
Width (mm)	525
Depth (mm)	900
Height (mm)	870
Power	240V; 1.1kW; 10A outlet require